

# Tasty and Festive Chinese Restaurant Copycat Recipes

## Panda Express's Chicken Potstickers

Potstickers are a traditional Asian appetizer, and this copycat recipe from Panda Express is a delicious rendition.

*Yields 50 | Prep. time 40 minutes | Cooking time 30 minutes*

### **Ingredients**

- ½ cup + 2 tablespoons soy sauce, divided
- 1 tablespoon rice vinegar
- 3 tablespoons chives, divided
- 1 tablespoon sesame seeds
- 1 teaspoon sriracha hot sauce
- 1 pound ground pork
- 3 cloves garlic, minced
- 1 egg, beaten
- 1½ tablespoons sesame oil
- 1 tablespoon fresh ginger, minced
- 50 dumpling wrappers
- 1 cup vegetable oil, for frying
- 1 quart water

### **Directions**

1. In a mixing bowl, whisk together the ½ cup of soy sauce, vinegar, 1 tablespoon of the chives, sesame seeds and sriracha to make the dipping sauce.
2. In a separate bowl, mix together the pork, garlic, egg, the rest of the chives, the 2 tablespoons of soy sauce, sesame oil and the ginger.
3. Add about 1 tablespoon of the filling to each dumpling wrapper.
4. Pinch the sides of the wrappers together to seal. You may need to wet the edges a bit so they'll stick.
5. Heat the cup of oil in a large skillet. When hot, working in batches, add the dumplings and cook until golden brown on all sides. Take care of not overloading your pan.
6. Add the water and cook until tender, then serve with the dipping sauce.

# PF Chang's Lettuce Wraps

This is probably one of the most beloved appetizers on PF Chang's menu. This copycat recipe lets you make them at home any time you get the craving.

*Serves 4 | Prep. time 10 minutes | Cooking time 10 minutes*

## **Ingredients**

- 1 tablespoon olive oil
- 1 pound ground chicken
- 2 cloves garlic, minced
- 1 onion, diced
- ¼ cup hoisin sauce
- 2 tablespoons soy sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon ginger, freshly grated
- 1 tablespoon Sriracha (optional)
- 1 (8-ounce) can whole water chestnuts, drained and diced
- 2 green onions, thinly sliced
- Kosher salt and freshly ground black pepper to taste
- 1 head iceberg lettuce

## **Directions**

1. Add the oil to a deep skillet or saucepan and heat over medium-high heat. When hot, add the chicken and cook until it is completely cooked through. Stir while cooking to make sure it is properly crumbled.
2. Drain any excess fat from the skillet, then add the garlic, onion, hoisin sauce, soy sauce, ginger, sriracha and vinegar. Cook until the onions have softened, then stir in the water chestnuts and green onion and cook for another minute or so. Add salt and pepper to taste.
3. Serve with lettuce leaves and eat by wrapping them up like a taco.

# Pei Wei's Honey Seared Chicken

This deliciously sweet and salty recipe is inspired by Pei Wei's honey seared chicken.

*Serves 4 | Prep. time 2 hours 30 minutes | Cooking time 25 minutes*

## **Ingredients**

### Batter

- 1 cup flour
- $\frac{2}{3}$  cup cornstarch
- 1 egg
- $\frac{3}{4}$  cup water
- $\frac{1}{8}$  teaspoon baking soda
- $\frac{1}{8}$  teaspoon baking powder

### Chicken

- 1 pound boneless chicken breast, cut into bite-sized pieces
- 1 tablespoon soy sauce
- $\frac{1}{8}$  teaspoon white pepper
- $\frac{1}{4}$  teaspoon kosher salt
- 1 tablespoon cornstarch
- 1 tablespoon chives or green onions, sliced thin, for garnish

### Sauce:

- $\frac{1}{2}$  cup sake or rice wine
- $\frac{1}{2}$  cup honey
- 3 ounces rice vinegar
- 3 tablespoons soy sauce
- 6 tablespoons sugar
- $\frac{1}{4}$  cup cornstarch

## **Directions**

1. Combine all of the batter ingredients in a mixing bowl. Stir to combine completely, then refrigerate for at least 2 hours.
2. Coat the chicken pieces with all of the seasoning ingredients. Refrigerate for at least 20 minutes.
3. Heat about 2 cups of oil in a deep skillet or saucepan. Coat the seasoned chicken pieces with the batter and add them to the oil. Cook for about 4–5 minutes or until the chicken is cooked through and golden brown.
4. Combine all of the sauce ingredients except for the cornstarch in a saucepan. In a separate bowl, mix the cornstarch with  $\frac{1}{4}$  cup of water. Bring the sauce to a boil and then slowly whisk in the cornstarch slurry. Boil for another couple of minutes until the sauce thickens to a honey-like consistency.
5. Serve warm with rice or noodles and garnish with chiseled chives or sliced green onions.

# PF Chang's Dan Dan Noodles

This recipe is a tribute to the flavorful Dan Dan Noodles you can get at PF Chang's.

*Serves 4 | Prep. time 5 minutes | Cooking time 5 minutes*

## **Ingredients**

- 1 teaspoon oil
- 2 tablespoons green onion, minced
- ½ teaspoon garlic, minced
- ½ teaspoon chili paste
- ¼ pound ground pork or chicken, cooked
- 1 (14- ounce) package Asian egg noodles, cooked
- 1 teaspoon cornstarch
- 2 teaspoons water

## **Sauce**

- 2 ounces soy sauce
- 1 ounce cooking wine
- 1 teaspoon oyster sauce
- 1 teaspoon granulated sugar
- ¾ cup chicken stock

## **Directions**

1. Heat 1 teaspoon of oil in a large skillet or wok. When hot, add the chili paste, garlic and green onion and cook for 5–10 seconds.
2. Add the cooked chicken and stir for another 10 seconds. Add the soy sauce, wine, oyster sauce, sugar and chicken stock and cook for another 20 seconds.
3. Mix the cornstarch with 1 teaspoon of water to make a slurry. Stir into the sauce to thicken it. You can make more slurry if it isn't getting thick enough with the cornstarch and water.
4. Pour the sauce over the cooked egg noodles.
5. Serve garnished with bean sprouts and thinly sliced cucumber if desired.

# Panda Express's Chow Mein

Sometimes, all you want is some delicious chow mein. This recipe is inspired by the super tasty chow mein you find at Panda Express. Yaki Soba noodles are found in the produce section of the grocery store; usually the three small packages you'll need are sold together in one 17-ounce pack.

*Serves 4 | Prep. time 10 minutes | Cooking time 5 minutes*

## **Ingredients**

- ¼ cup soy sauce
- 1 tablespoon brown sugar
- 2 cloves garlic, minced
- 1 teaspoon fresh ginger, grated
- Ground black pepper to taste
- 2–3 tablespoons vegetable oil
- 3 (5.6-ounce) packages refrigerated Yaki Soba noodles
- ⅔ cup celery, chopped diagonally
- 1 medium onion, thinly sliced
- 2 cups cabbage, chopped

## **Directions**

1. In a mixing bowl, stir together the soy sauce, brown sugar, garlic, ginger and pepper.
2. Rinse the Yaki Soba noodles well, then drain.
3. In a large skillet or wok, heat the oil over medium-high heat. When hot, add the celery and onions and cook for about 2 minutes.
4. Add the cabbage to the skillet and cook for another minute or so, until it starts to soften.
5. Stir in the Yaki Soba noodles and soy sauce mixture and cook for another 3 minutes.

# P.F. Chang's Ginger Panna Cotta

If you need to clean your palate after a heavy meal, here is a dessert that will refresh your taste buds. Thank you, P.F. Chang, for this wonderful treat.

*Serves 3 | Prep. Time 10 minutes | Cooking time 4 hours 10 minutes*

## ***Ingredients***

### Panna cotta

- ¼ cup heavy cream
- ½ cup granulated sugar
- 1 tablespoon grated ginger
- 1½ tablespoons powdered gelatin
- 6 tablespoons warm water

### Strawberry sauce

- 2 pounds ripe strawberries, hulled
- ½ cup granulated sugar
- 2 teaspoons cornstarch
- ½ lemon, juice
- 1 pinch salt

## ***Preparation***

1. Place the cream, sugar and ginger in a saucepan and cook over medium-low heat, until the sugar dissolves. Remove the mixture from heat and set aside.
2. In a medium-sized bowl, mix the water and the gelatin together. Set aside for a few minutes.
3. After the gelatin has rested, pour the sugar mixture into the medium-sized bowl and stir, removing all lumps.
4. Grease your ramekins and then transfer the mixture into the ramekins, leaving 2 inches of space at the top.
5. Place the ramekins in your refrigerator or freezer to let them set for *at least* 4 hours.
6. While the panna cottas are setting, make the strawberry sauce by cooking all the sauce ingredients in a medium-sized pan for 10 minutes. Stir the mixture occasionally, then remove from heat.
7. When the panna cottas are ready, flip over the containers onto a plate and allow the gelatin to stand. Drizzle with the strawberry sauce and serve.

\*\*\*These recipes and more can be found in Lina Chang's *Copycat Recipes: Making PF Chang's, Panda Express & Pei Wei Most Popular Chinese Recipes at Home*. To get your own copy, click on cover below or click [here](#).

